

## SEMI-BUFFET DINNER

FROM \$458 ADULT 成人 | \$358 CHILD 小童 | \$398 SENIOR 長者

Child price applies to children aged 3 to 12 小童價適用於3至12歲之兒童

Senior price applies to individuals aged 60 years old or above 長者價適用於60歲或以上之人士

### APPETISER & HEALTHY CORNER

Seafood on Ice 冰鎮海鮮 | Assorted Sashimi 雜錦刺身 | Soup 中西餐湯

Salad Bar featuring Hydroponically grown vegetables from Aqua Green

澳洲水耕蔬菜沙律吧

AQUAGREEN  
From Seed To Table

### MAIN - Choose one per person

Grilled Beef Tomahawk Steak, Red Wine Jus (for 4)

烤斧頭牛扒配紅酒汁 (4位用) **+\$180** 🍷

Cochinillo (Suckling Pig) (for 4)

西班牙烤乳豬 (4位用) **+\$180**

Australian M5 Beef Petite Tender & Foie Gras Rossini  
with Fresh Black Truffle

烤澳洲M5和牛小牛柳香煎鴨肝配新鮮黑松露汁 **+\$100 pp 每位**

Grilled Australian 16 oz Ribeye, Nam Jim Jaew Sauce (for 2)

烤澳洲16安士肉眼配泰式沾醬 (2位用)

Thai Salted Fish Crusted Lamb Rack with Rosemary Jus

泰式鹹魚脆烤羊鞍扒 **+\$60 pp 每位**

Grilled Kurobuta Pork Tomahawk with Charcutière Sauce

烤極黑豬斧頭扒配法式酸黃瓜肉汁

Kaffir Lime Leaf Roasted French Yellow Spring Chicken

泰國檸檬葉燒法國春雞

Lobster South France Fish Stew

龍蝦南法魚鍋 **+\$150 每位**

Applewood-Smoked Grilled Black Cod with  
Mandarin Orange Verige Sauce

燒蘋果木煙燻黑鱈魚配初榨番茄柑橘醬

Steamed Seabass Fillet with Lime

泰國青檸蒸鱸魚柳

Thai Giant Tiger Prawn Coconut Curry Spaghetti (Khao Soi)

泰式大虎蝦椰香意大利粉 **+\$100 pp 每位** 🍷

Roasted Cherry Tomato Risotto with Grated Parmigiano

烤車厘茄意大利飯

MORE DISHES TO BE SERVED AT LIVE COOKING STATION. 大廚即場烹飪呈獻更多美食。

晚市限定 DINNER PERIOD ONLY

每6位預訂即送泰國芒果糯米飯一客

A complimentary portion of Thai Mango Sticky Rice for every 6 guests



### ADD-ON

Roasted Forest Mushroom 香烤野菌

**\$48**

French Fries (Cajun/Truffle) 薯條 (卡真/松露醬)

**\$48**

Sautéed Baby Spinach 炒菠菜苗

**\$48**

Oven-roasted Baby Vegetable 燒焗雜菜

**\$58**

Scallop in Shell Au Gratin 白汁芝士焗半殼帶子

**\$88**

Nicoise Mussels 南法尼斯煮青口

**\$88**

### DESSERT BUFFET

Corkage fee \$200 per bottle | Cake-cutting fee \$150 per cake  
開瓶費每瓶\$200 | 切餅費每個\$150